

CHOCOLATE CHIPS COOKIES

Ingredients:

- 2 cups of flour
- 1 teaspoon of baking soda
- 1/2 teaspoon of salt
- 1 cup of butter, softened
- 1/2 cup of white sugar
- 1/2 cup of brown sugar
- 1 teaspoon of vanilla extract
- 2 large eggs
- 2 cups of chocolate chips



Instructions:

1. Preheat the oven to 180°C. A **hotter** oven will bake the cookies too quickly, so make sure the temperature is just right.
2. In a large bowl mix the flour, baking soda, and salt. This will make the cookies **softer** and **fluffier**.
3. In another bowl, beat the butter, white sugar, and brown sugar together until the mixture is **smoother** than before.
4. Add the vanilla extract and eggs, and stir until the dough looks **thicker** than cake batter.
5. Combine the wet and dry ingredients. The mixture will become **heavier**, but keep mixing until all the flour disappears.
6. Fold in the chocolate chips gently. The **more evenly** you mix them, the **better** the cookies will taste.
7. Scoop the dough onto a baking sheet, making each ball **smaller** than your palm.
8. Bake for 10-12 minutes or until the edges are **crispier** and golden brown.
Let them cool before eating!

Activity 1

Look at the box. Classify the words in the categories of concrete or abstract nouns.

Flour - Baking soda - Salt - Butter - White sugar - Brown sugar
- Vainilla extract - Eggs - Chocolate chips - Bowl - Heavier -
Hotter

CONCRETE NOUNS	ABSTRACT NOUNS

Activity 2

Read the recipe and answer the following questions from the text.

1. Why is it important to avoid a hotter oven?
 - a) It will bake the cookies too slowly.
 - b) It will bake the cookies too quickly.

2. Which ingredient makes the cookies softer and fluffier?
 - a) Butter
 - b) Flour, baking soda, and salt

3. Why is the dough heavier after mixing the wet and dry ingredients?
 - a) Because of the chocolate chips
 - b) Because all the ingredients combine together

4. How does mixing the chocolate chips evenly make the cookies better?
 - a) It helps the cookies taste good in every bite.
 - b) It makes the cookies look smoother.

5. What happens when the edges of the cookies become crispier?
 - a) The cookies are fully baked and ready to cool.
 - b) The cookies are too soft and need more time.